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*by ewfood*

## Garlic Mushrooms

## Ingredients

750g mushrooms - full (button and cap)

75g butter

1 tsp parsley or coriander - chopped

1 or 2 tsp lemon juice

3 tsp garlic - chopped

## Preparation

- 1 First, you need to heat the butter in a large frying pan. Then add the mushrooms and cover it for 5 minutes - giving it a shake every now and then. Allow the mushrooms to sweat a bit.
- 2 Then add the lemon juice, salt and pepper.
- 3 Increase the heat, add the garlic and shake the pan four times, and then leave it to cook for about 2 minutes.
- 4 After that add the parsley or coriander and let the mushrooms cook for 1 minute.
- 5 Finally, remove from flame and serve.

## Cooks Note

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